

Online Level 3 Award in Supervising Food Safety Certified by OCN

For

A level 3 qualification suitable for all Supervisors, Line Managers, Potential Managers and Owners of small businesses, who need an in-depth knowledge of food hygiene and safety, with options for Supervisors in Catering, Retail or Manufacturing settings.

Aim

The course expands on basic knowledge and gives a good understanding of food hygiene and safety issues and the prevention of food safety problems.

Meet your legal requirements online

Follows RSPH & CIEH Syllabus &
Meets relevant National Occupational Standards

Meets UK / EU Legal requirements

Certified to UK Level 3 Standards regulated by OCN

OCN Credit4Learning (OCNOTC) is an independent not for profit organisation committed to making a difference to education and training.

Time

The course content is available online, learners are supplied with a unique username and password to access the course. Learners work through the learning material at their own pace and speed, completing the online activities.

Cost

£195.00 inclusive of a OCN Certificate

Duration

Approximately 18 hours to complete the course in full. Learn as much as you want in any session and return.

Enrol at any time and learn at your own pace. No time limit for course completion.

Entry Requirement

Level 2 Award in Food Safety or relevant experience.

Support

Full tutor and IT support available if required during the course via e-mail & discussion boards.

Testing is continuous throughout the learning by self assessment and final online end of course multi-choice test.

Suggested Progression on Completion

Level 4 Award in Managing Food Safety

Course Objectives

To enable candidates play an active part in food safety management within the organisation.

To ensure that candidates understand the importance of food safety management in the workplace.

To ensure that candidates understand how to effectively supervise food safety management in the workplace.

Course content

- Introduction to Food Safety
- Food Safety Legislation
- Food Contamination & it's Prevention
- Temperature Control & Storage
- Premises, Equipment and Pest Control
- Personal Hygiene
- Cleaning & Disinfection
- Food Safety Management Systems (HACCP and HACCP based systems))
- Supervisor's Role in Managing Food Safety